



Special Occasion 2 or 3 course all inclusive menu

The all inclusive menus are tailor made to each individual occasion and season so the accompaniments can be discussed once the mains are chosen for your event.

Simply choose the number of courses you require (two or three). Then make the choice of the three dishes you would require from each course, your guests can then pre order from your chosen menu.

2 Course:- Starter + Main course or Main course + Dessert = £16.00 per head

3 Course:- Starter + Main + Dessert = £20.00 per head

<i>Starter (choice of 3)</i>	<i>Mains (choice of 3)</i>	<i>Desserts (choice of 3)</i>
<i>Homemade Soup</i>	<i>Beer battered fish & chips</i>	<i>Our classic sticky toffee pudding</i>
<i>Homemade duck & port pate</i>	<i>Homemade pie (Request which available)</i>	<i>Crème Brulee</i>
<i>Olives & bread</i>	<i>16oz T-bone steak (supplementary charge = £5.00 per head)</i>	<i>Chocolate tort</i>
<i>Seasoned whitebait</i>	<i>Homemade veggie bake</i>	<i>Cheesecake</i>
<i>Melted goats cheese</i>	<i>Baked fillet of haddock</i>	<i>Fresh fruit salad & double cream</i>
<i>Smoked salmon & cream cheese</i>	<i>Breast of corn fed chicken</i>	

Additional extras at per head charge

Selection of local cheese & biscuits £6.00 per head

Tea & coffee £2.00 per head

Should any of your guests have any dietary requirements due to health, religion or allergies then these can also be catered for.

Deposit may be required on large parties

Please note due to availability all menus are subject to change